

# THE CHEF'S

## Menu 3

### Day 1

Quail confit, sauté quail breast, aubergine caviar, orange saffron sauce, balsamic vinaigrette  
Lemon-basil monkfish, puy lentils, girolle mushroom sauce, kale, heritage carrots  
Chocolate fondant, Tahitian vanilla chantilly, blackcurrant-raspberry coulis, salted caramel ice cream



### Day 2

Seared scallop on pickled red cabbage, pak choi, enoki, miso broth  
Stuffed lamb saddle, bean casserole, spiced carrot puree, soy demi-glace  
Lemon posset, almond shortbread



### Day 3

A soup of roast pumpkin, yellow onion, fennel, curry, nutmeg and truffle oil  
Roast Ibérico Pork ribs in pepper croute, fresh porcini & bell pepper emulsions  
White chocolate cheesecake, passion fruit curd



### Day 4

Revisited salad caprese, home sundried & confit tomatoes, tomato basil espuma, Italian mozzarella di bufala  
Spiced, marinated wood pigeon, southwest duck, celeriac puree, port sauce, roasted turnips, sauté Brussels sprouts  
A Grand Marnier soufflé with pistachio, cocoa, almond sorbet



### Day 5

Crab fish cake, flambé wild asparagus, sauce maitaise, toasted pine nuts, home smoked salmon  
European blue lobster with sauce nantua, quenelles de Lyon, samphire  
A rosé poached pear, meringue croute, rosé-pear sorbet



### Day 6

Foie gras & smoked eel terrine, Bayonne ham, tomato vanilla jam, Pain d'épices  
Charolais steak fillet, hussarde style, potato rosti, creamed spinach, chestnut mushrooms, asparagus  
A selection of chef's favourite desserts, a lemon meringue pie, a mocha chocolate mousse, freshly made mint choc chip ice cream